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APPELLATION SERIES

2022 SAUVIGNON BLANC

FRANK JOHNSON VINEYARD - DRY CREEK VALLEY

ALC. 14.0% | TA NEED | PH NEED | CASES 485

TASTING NOTE

Situated on the border of Dry Creek Valley, Frank Johnson Vineyard produces the alluring aromatics associated with cool climate Sauvignon Blanc. Fragrant peach, freshly cut grass, lime and guava serve as an inviting prelude to the bright citrus zest and lime blossom within.

VINEYARD

Located in the Dry Creek Valley, the Frank Johnson Vineyard is composed of loamy, slow but well-draining Goldridge soil, which keeps the terrain cool and allows long hangtime. Throughout the growing season, we tailored our work in the vineyard to balance the site's natural ability to produce fruit with intense aromatics.

VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

WINEMAKING

All of the fruit was whole cluster pressed before cold barrel fermentation. We fermented and aged the wine in neutral oak barrels and stainless steel drums to enhance texture and mouthfeel.



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APPELLATION SERIES

2021 WEST ROWS CHARDONNAY

SANGIACOMO VINEYARD - LOS CARNEROS

ALC. 14.0% | TA 5.8 | PH 3.35 | CASES 1670

TASTING NOTE

The Sangiacomo West Rows are in the "sweet spot" of Los Carneros, an ideal location to nurture Chardonnay. The result? Evocative notes of apple, stone fruit and sweet citrus Bavarian cream. A creamy texture and silky roundness endure through the luxurious finish, compelling the next sip.

VINEYARD

The Sangiacomo West Rows are located in "the sweet spot" of Carneros, above the harsh winds originating from the Pacific Ocean. The vineyard is near the Sonoma Creek and benefits from loamy soils, unlike the clay consistency of other nearby Carneros vineyards.

VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

WINEMAKING

The grapes are harvested at night to protect their delicate flavors and to preserve freshness, whole cluster pressed then the juice is barrel fermented in French and Hungarian oak. We allow the Chardonnay to age on its lees until bottling, during which time we stir the lees every two weeks in order to build body and a round texture in the wine. The resulting mouthfeel is creamy and luxurious.



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ESTATE SERIES

2021 JOAQUIN'S INFERNO

ESTATE GROWN - SONOMA MOUNTAIN

ALC. 15.5% | TA 5.76 | PH 3.73 | CASES 544

TASTING NOTE

For over 30 years, Joaquin Corona has tended the vines that grow on the steepest slopes of our ranch. This well-structured blend opens with notes of fresh strawberry preserves and spice before giving way to mocha, ripe plum and red licorice.

VINEYARD

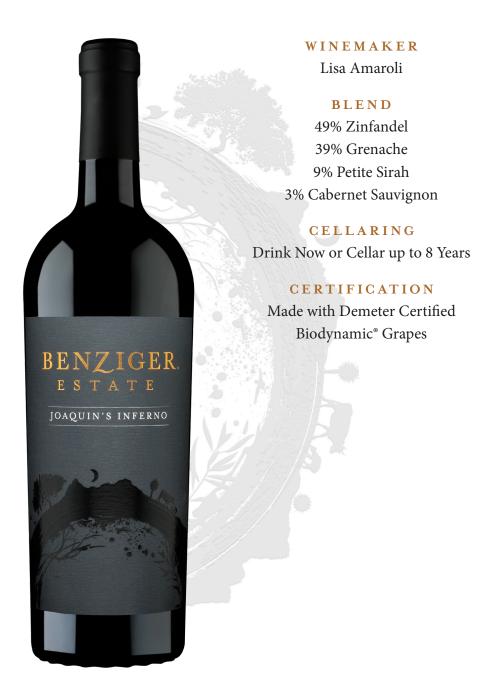
Joaquin's Inferno is a Demeter-certified Biodynamic® wine produced entirely from the Benziger Family Estate. This wine is named after Joaquin Corona, whom Mike Benziger has worked with for 30 years- and whom he affectionately refers to as the "grape whisperer". Because of the difficult positioning of these old head-pruned vines, Joaquin had always referred to them as his inferno... and the name stuck.

VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

WINEMAKING

The wine was co-fermented in small open top tanks. Native yeasts were fermented and punched down daily by hand. The wine underwent malolactic fermentation and aged in French and American oak barrels for just over II months.



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APPELLATION SERIES

2020 WINEMAKER'S CLARET

SONOMA VALLEY

ALC. 14.5% | TA 6.13 | PH 3.67 | CASES 375

TASTING NOTE

Aromas of candied almond, bittersweet cocoa and plum practically jump out of the glass in this unique blend. Black fruit essences mingle with allspice and earth on the rich palate, while refined, silky tannins and a luscious mouthfeel carry through the lingering finish.

VINTAGE

The year started warmer and drier than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late Summer, with two fire events plus a spell of IOO+ degree days from August through September. The heatwave kick-started ripening sooner than anticipated on Chardonnay and some red varietals. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

WINEMAKING

The grapes were hand harvested at night in cool temperatures to keep fruit fresh and the acid bright. Instead of crushing, the pinot noir is gently destemmed keeping the whole berries undamaged. The fruit and juice are put into open top fermenters and cold soaked for four to five days to extract rich colors and supple tannins and true flavors. Fermented by native yeast adds another layer of complexity both in aromas and mouthfeel. The wine is barrels for a long slow malolactic fermentation in French Oak barrels up to 10 months.



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ESTATE SERIES

2021 PINOT NOIR

LA REYNA VINEYARD - SONOMA COAST

ALC. 14.0% | TA 5.25 | PH 3.67 | CASES 484

TASTING NOTE

La Reyna, "the queen," is named for the crown of Cypress trees at our Sonoma Coast vineyard. The 2021 presents a juicy, yet refined entry with notes of cranberry, blood orange and sage. The layered complexity and well-integrated tannins melt into a graceful and silky finish.

VINEYARD

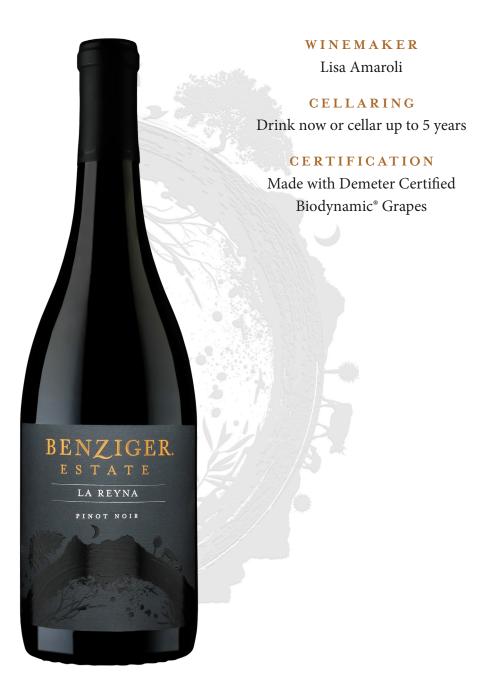
The La Reyna vineyards are located in the extreme western climates of the Sonoma Coast Appellation in the Freestone vicinity of Sonoma County. These are highly exposed to the maritime influences of the Pacific Ocean. The vineyards are affected by extreme coastal conditions with incredible fog banks that keep the vineyards cool and moist throughout the growing season.

VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

WINEMAKING

The lots were harvested separately, fermented in open top fermenters utilizing indigenous yeast at cool temperatures to stimulate slow phenolic extraction. Average fermentation of the individual lots ranged from 6-12 days. Pressed to oak, malo-lactic fermentation took place in barrels, a majority of new tight grain French oak.



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ESTATE SERIES

2020 THREE BLOCKS

ESTATE GROWN - SONOMA VALLEY

ALC. 14.5% | TA 5.7 | PH 3.61 | CASES 533

TASTING NOTE

Showcasing soft, almost sweet tannins, our 2020 Three Blocks greets with fragrant notes of candied raspberry and sweet cardamom. A wave of black fruit, dark chocolate and coffee bean envelope the mid-palate before giving way to subtle vanilla spice and a lengthy, layered finish.

VINTAGE

The year started warmer and drier than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late Summer, with two fire events plus a spell of IOO+ degree days from August through September. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

VINEYARD

Each of the chosen vineyards have high rock content, which allows cab to slowly grow in soil with very good drainage and poor fertility. Rocky soils produce grapes with round, soft, almost sweet tannins, which are exactly what we are after for Three Blocks. The low fertility soils of Sonoma Valley have excellent drainage, meaning strong roots must develop in order to find water.

WINEMAKING

Our grapes are harvested at night to preserve their flavors and freshness. We allow the native yeast to ferment the grapes to wine while we carefully manage tannins during our pumpovers. This wine is then aged in French Oak barrels for 16 months.





- Reds Only -

2021 ARBORE SACRA PINOT NOIR

SONOMA COAST

ALC. 14.0% | TA 5.55 | PH 3.50 | CASES 530

TASTING NOTE

The fruit for our Arbore Sacra grows high up in a vineyard along the Sonoma Coast, the ideal location for nurturing delicate Pinot Noir. The result? Aromas of bright cherry and wild strawberry met with black tea on the nose. Red fruit flavors that mingle with hints of sage and clove, energizing the lifted finish. A complex, yet refined wine that will mature gracefully.

VINTAGE

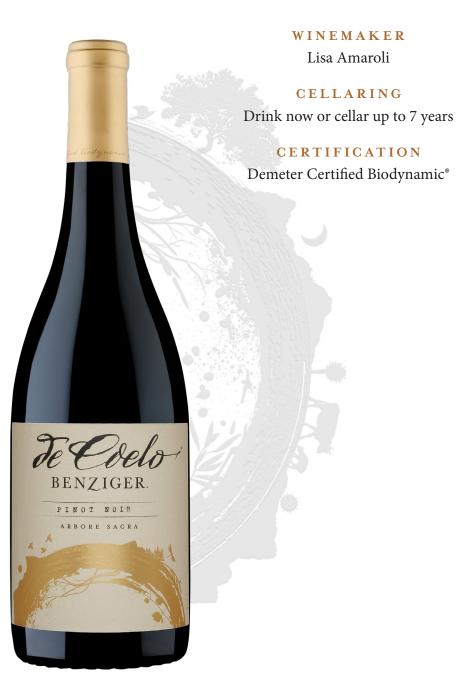
The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

VINEYARD

Positioned at 750 feet elevation on a southeast facing ridge, Arbore Sacra consists of only one clone, Calera. The Calera clone creates a wine that is deep in color, abundant with inviting full and fresh black fruit aromas and a velvety soft and lingering finish, a true stand-alone clone. The name Arbore Sacra is an homage to the Engleman family and the lifelong pursuit of preserving this land over numerous generations.

WINEMAKING

The grapes were hand harvested at night in cool temperatures to keep fruit fresh and the acid bright. Instead of crushing, the pinot noir is gently destemmed keeping the whole berries undamaged. Fermented by native yeast adds another layer of complexity both in aromas and mouthfeel.



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APPELLATION SERIES

- Reds Only -

2017 SOLSTICE

SONOMA MOUNTAIN - SONOMA COUNTY

ALC. 14.5% | TA 6.0 | PH 3.53 | CASES 437

TASTING NOTE

Our 2017 vintage of Solstice is a Malbec based blend highlighting sweet earthy elements nicely complemented by robust dark fruit f lavors of black currant, plum and brandied cherry framed by a hint of vanilla. Powerful and well balanced with a plush mouthfeel transitioning to a smooth finish.

VINEYARD

Demeter-certified Biodynamic® and produced from our Sonoma Mountain estate vineyard. Each of the four seasonal transitions affects the vineyards in different and specific ways. Crafted in the quiet of the winter solstice, this wine captures the energy of the season.

VINTAGE

During winter and spring we had recordbreaking rainfall - 75 inches. After the wet start the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late with overall fruit forward wines with nice acidity.

WINEMAKING

All of the fruit was whole cluster pressed before cold barrel fermentation. We fermented and aged the wine in neutral oak barrels and stainless steel drums to enhance texture and mouthfeel.

